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Kanu Shiraz 2014

Good, intensity in colour. Decadent and voluptuous nose, all accentuated by a subtle vanilla. Loads of spice and fruit with lovely violet and lily notes. A lovely fragrant wine, sleek and sensual, well balanced acidity, layered richness and a long finish.

This wine calls for meat dishes, whether dry aged beef cuts or venison, the choices are without limits.



variety : Shiraz | 100% Shiraz
winery : Kanu Wines
winemaker : Johan Grimbeek
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.4 g/l **pH :** 3.37 **ta :** 5.9 g/l **fso2 :** 82 mg/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Enjoy now, or within the next 5-7 years.

in the vineyard : 8 years old vines in the vertical shoot position.

about the harvest: Varietal: 100% Shiraz
Yield: 8-10 tonnes / ha
Trellising: Vertical shoot position
Age of Vines: 10 years
Origin: Coastal
Harvest: March 2014

in the cellar : The grapes were harvested by hand from a single vineyard in Franschoek. The grapes were carefully hand sorted prior to a light crushing and a bleeding (saignée) of some 45% was taken from the pulp. The pulp macerated for a short period in open stainless steel fermenters and then inoculated with selected cultured yeast. Regular, but gentle automated punch downs were done until fermentation was completed. The wine was left on its skins for a further 14 days before being pressed in small batches in a traditional basket press. The wine then underwent malolactic fermentation in barrels and further 24 months maturation in 500 L French oak barrels. The wine was racked twice during its maturation cycle. The wine was racked, lightly fined with fresh egg whites to polish the tannins, filtered and finally bottled.

The Shiraz spent 24 months in 40% new and 60% seasoned barrels, all French oak.